

Pierre Girardin,
Meursault 'Les Grands Charrons' 2017
Meursault, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Pierre Girardin
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	0.6g/L
Acidity	6.61g/L
Wine pH	3.1
Notes	Sustainable, Practising Biodynamic

PRODUCER

Pierre Girardin, son of Vincent Girardin, is the 13th generation of his family to make wine in Burgundy. Pierre spent a significant part of his childhood in his family's vineyards and cellar, both helping and learning from his father. Vincent sold the family domaine and négociant business in 2011 but kept 4.5 hectares of his best sites, primarily in Meursault, Pommard and Volnay, to pass onto his son. The family's widespread contacts throughout the Côte d'Or have enabled Pierre to supplement his domaine sites with long-term contracts with top growers. Pierre completed his first vintage aged 21 years old.

VINEYARDS

Meursault 'Les Grands Charrons' comes from a plot located just above the village of Meursault at the top of the slope. Pierre has sought out interesting and often overlooked parcels over the past few years, particularly in the Côte de Beaune. He searches for growers who share the same viticultural philosophy and either already farm organically or are moving towards certification.

VINTAGE

2017 began with a warm spring and early budburst in April. The entire vintage continued ahead of schedule, with flowering in mid-June followed by a rapid fruit set. August saw alternating heatwaves and rain, but the dry start to the year ensured excellent fruit health, with almost no sorting necessary. The harvest began at the end of August, around two weeks earlier than average. This was a ripe vintage, which produced open, youthful wines.

VINIFICATION

Pierre vinifies on a 'micro-cuvée' scale and practices low-intervention winemaking. The grapes were gently pressed and fermented in stainless steel, using indigenous yeasts to help capture the expression of the individual site. The wine was aged on its fine lees in custom-made 456 litre oak barrels, of which 30% was new, to help preserve freshness and reduce the impact of the oak on the finished wine.

TASTING NOTES

The wine has a finely tuned acidity which balances the richness of the fruit. Mouth-filling and aromatic, the palate has a lovely weight culminating in a saline finish.